



DEEP SEA

185.<sup>00</sup>

If you are a seafood lover, then this is your menu. Take a journey tasting the finest seafood cooked to perfection by your personal chef in traditional Japanese style

**Flaming no 1 special**

crab salad with an avocado heart wrapped in Hiramasa kingfish,  
flamed with our secret sauce

**Nanbanzuke**

flash-fried salmon served with house-made sweet and sour pickles to share

**Yumi's cauliflower soup**

rich fusion of slow-roasted cauliflower blended with caramelised onion, butter,  
fresh vegetable stock and cream

**Trio of seafood**

trio of wild-caught extra-large Spencer Gulf prawn, Japanese Hokkaido scallop and Petuna  
salmon, all cooked to perfection, served with spinach and lemon

**Spicy seafood salad**

seared prawn, calamari and mussel tossed in dengaku sauce  
over garden greens, fresh tomato, cucumber and radish with soy dressing

**Miso citrus lobster**

large NT coral lobster, with white wine and miso citrus with a squeeze of fresh orange, served  
with a sauté of zucchini, capsicum, shimeji and shitake mushrooms in garlic sesame oil

**Garlic or steamed rice**

**Red and white miso soup**

**Crêpe Suzette**

our teppanyaki take on a traditional French dessert, with beer crêpe, orange caramel sauce,  
and an orange segment, flambéed with Cointreau and served with vanilla bean ice cream